

C l a i m s

1. Vegetable peeler having two lateral gripping surfaces (7), interconnected by means of a peeling blade (3) as well as a cross-piece (6), **characterized in that** the two lateral gripping surfaces (7) and the interconnecting cross-piece (6) form a holder (2) having substantially an U-cross section, the vegetable peeler (1) being shorter in peeling direction (A) than the distance (B) between the gripping surfaces (7).
2. Vegetable peeler according to claim 1, **characterized in that** the gripping surfaces (7), wherein there are also the axle bearings (10), are constructed in such a manner that they may be clamped between the thumb and at least one finger of a hand, and that the thumb and one of the fingers grasp the bearing bolts (30) of the peeling blade (3).
3. Vegetable peeler according to claim 1 or 2, **characterized in that** each gripping surface (7) forms a bearing surface for the peeling blade (3).
4. Vegetable peeler according to any of the preceding claims, **characterized in that** the lateral surfaces (4) are interconnected by means of a cross-piece (6), which extends preferably transversely to peeling direction and is formed as a design or advertising surface (9).
5. Vegetable peeler according to any of the preceding claims, **characterized in that** the cross-piece (6) is vaulted convex in upward direction away from the peeling blade (3) or concave in downward direction towards the peeling blade (3).

6. Vegetable peeler according to any of the preceding claims, **characterized in that** the peeling blade (3) is formed as a pendulum blade rotatably held at the lateral surfaces (4).
7. Vegetable peeler according to any of the preceding claims, **characterized in that** the lateral surfaces (4) and the cross-piece (6) are integrally or multisectionally formed, preferably of sheet metal or plastic material.
8. Vegetable peeler according to any of the preceding claims, **characterized in that** a gripping depression (8) is formed into each lateral surface (4), the gripping depression (8) being preferably situated at the side of the respective lateral surface (4) opposite the peeling blade (3).
9. Vegetable peeler according to any of the preceding claims, **characterized in that** at least one of the lateral surfaces (4) comprises an abutment (5) for the peeling blade (3).
10. Vegetable peeler according to any of the preceding claims, **characterized in that** the peeling blade (3) is arranged inclined in the peeling plane or is parallel to it and inclined to the peeling direction.
11. Vegetable peeler according to claim 10, **characterized in that** an angle (19) is formed between the longitudinal axis (17) of the peeling blade (3) and an axis (18) lying in the peeling plane transversely to the peeling direction, said angle being preferably between 3 and 25°, particularly between 10 and 15°.

12. Vegetable peeler according to any of the preceding claims,
characterized in that the peeling blade (3) is inclined to the peeling plane in such a manner that the leading edge (20) and the trailing edges (21) of the peeling blade (3) are in different planes.
13. Vegetable peeler according to any of the preceding claims,
characterized in that the cross-piece extends above the peeling blade (3) when used.
14. Vegetable peeler according to any of the preceding claims,
characterized in that the distance between the gripping surfaces (7) is larger than the height (H) of the vegetable peeler (1).
15. Vegetable peeler according to any of the preceding claims,
characterized in that the shorter dimension (L) forms directly also the bearing surfaces for the peeling blade (3), the lateral surfaces (4) as well as the gripping surfaces (7).
16. Vegetable peeler according to any of the preceding claims,
characterized in that the total surface of the cross-piece (6), that extends above the peeling blade, in relation to the two lateral surfaces (4) is larger.
17. Vegetable peeler according to any of the preceding claims,
characterized in that the distance (B) between the gripping surfaces (7) forms the largest dimension of the vegetable peeler (1).

18. Vegetable peeler according to any of the preceding claims,
characterized in that the cross-piece (6) extends above the peeling blade (3) when the vegetable peeler (1) is in a horizontal position and the two lateral surfaces (4) contact an underlay surface, the cross-piece (6) connecting the two gripping surfaces, preferably in a central region.
19. Vegetable peeler according to any of the preceding claims,
characterized in that a very small contour and silhouette is visible in front view (Fig. 3) as compared with the plan view thereof (Fig. 1) and the side elevation (Fig. 2).
20. Vegetable peeler according to any of the preceding claims,
characterized in that it consists only of a holder (2) having substantially an U-cross section and extending transversely to peeling direction (A), the leg length and leg width of the holder (2) of substantially an U-cross section being than the width of the U-shape, and that the cross-piece (6), in use, extends above the peeling blade.
21. Vegetable peeler according to any of the preceding claims,
characterized in that axle bearings (10) are formed at the front end of the lateral surfaces (4), while gripping depressions (8) are formed at the opposite ends of the respective lateral surfaces (4).
22. Vegetable peeler according to any of the preceding claims,
characterized in that the cross-piece (6), when peeling, is extending parallel to the peeling blade (3), and the axle bearings (10), in which the peeling blade (3) is pivotally supported, are arranged at the gripping surfaces (7) so that

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the cross-piece (6) forms an underlay surface for the index finger when the gripping surfaces (7) are held by the thumb and at least one finger.